

## Stroganoff Casserole<sup>100</sup>

Number of Servings: 100 (319.39 g per serving)

Amount	Measure	Ingredient
14.00	lb	Beef, ground, hamburger, pan browned, 10% fat
6 3/4	qt	Water, municipal
3 1/4	qt	Rice, brown, med grain, ckd
5 1/4	qt	Soup, cream of mushroom, rducd sod, cond, cnd
5.00	cup	Spice, onion, minced, dehyd
5 1/4	qt	Sour Cream, nonfat

### Nutrients per serving

Nutrition Facts			
Serving Size (319g)			
Servings Per Container			
Amount Per Serving			
Calories 320		Calories from Fat 80	
		% Daily Value*	
Total Fat 9g		14%	
Saturated Fat 3.5g		18%	
Trans Fat 0g			
Cholesterol 65mg		22%	
Sodium 340mg		14%	
Total Carbohydrate 33g		11%	
Dietary Fiber 2g		8%	
Sugars 7g			
Protein 24g			
Vitamin A 6%		Vitamin C 4%	
Calcium 15%		Iron 15%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

### Notes

\* Buy 1 1/4 # 90 or 93% lean ground beef for each 1# pan browned ground beef called for in the recipe. ~1/2 c crumbled, browned lean ground beef = 2 oz/serving

Heat water to BOILING, stir in all ingredients except Sour Cream. Bake at 375 degrees for 1 1/4 hours, stirring after 1 hour. After being oven for 1 1/4 hours stir in sour cream and return to oven for 10 additional minutes. Transfer to steam table and serve at 160-180 degrees F.

1 serving = 1 cup = 2 #8 scoops

1 serving = 38 grams carbohydrate = 2 1/2 Carb servings